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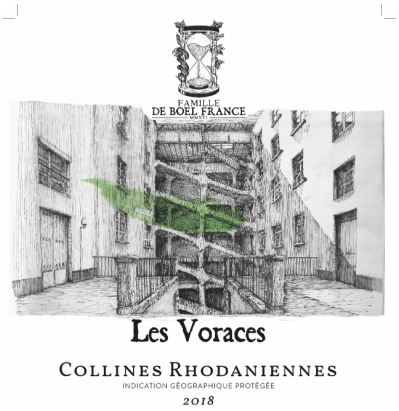

FAMILLE DE BOEL FRANCE
Les Voraces

REGION/ ORIGIN	Northern Rhone Collines Rhodaniennes IGP	WINEMAKER	Arnaud & Nelly De Boel France
VINTAGE	2024	WINERY ESTABLISHED	2016
VARIETALS	100% Syrah	VINEYARD(S)	Estate fruit
ALCOHOL	12.71%	AGE OF VINEYARD(S)	5 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Granite & Gneiss
AGING	6 months	ELEVATION	380 meters
BARREL TYPE/ YEARS IN USE	No oak aging	FARMING METHODS	Biodynamic (in conversion)
FILTER/FINING	Crossflow Filter No fining	TOTAL PRODUCTION	1700 bottles
TOTAL SULFUR/ RS	32 mg/l 0 g/l		

The wines of Famille De Boel France are all named after the History of Gastronomy, because history is rich with fun facts, of illustrious or anonymous figures, of extraordinary dishes, and they want to give a particular tribute to gastronomy – for all of the 'Bon Vivants' of the world

Famille De Boel France is a small family estate owned and run by an enthusiastic and inspired husband/wife team in the high elevations of Saint Joseph. This is a project born from passion, not born from inheriting vineyards or a cellar. Nelly France is from Brittany (France), Arnaud De Boel is from Belgium, and they met in 2009 in New Zealand where their love for food and wine brought them together and quickly found a love for one another. With their two young children Augustin and Margot, the family chooses biodynamic farming and winemaking, and owns vineyards in the Northern Rhone where they live (in Saint Joseph and Cornas), and some land in the Southern Rhone close to the villages of Suze-la-Rousse and Sainte-Cécile-les-Vignes. They are completely dedicated to the celebration of how food and wine come together in so many magical occasions, and strive to make wine that is meant for the table, meant to enjoy with friends and family, and meant for all of the Bon Vivants of the world; something they can pass on hopefully for generations to come.

'Les Voraces' was a revolutionary group from Lyon in 1846 that would travel from canteens to taverns with the claim to lower the price of wine – everywhere they went loudly showing their love for food & wine!

'Les Voraces' is a pure expression of Syrah from the northern Rhone in the Collines Rhodaniennes IGP, where only stainless steel is used for fermentation, and a short aging to give as much varietal character as possible. This young vineyard is hand-harvested when the fruit has reached a perfect balance between pH and sugar development, and brought in for a natural fermentation. The De Boel family uses a gentle vertical press after fermentation and malolactic usually happens around February. By March or April the wine is bottled and sent to market to show its purest form, with notes of peppery spice, blackberry, boysenberry, and a touch of cured meat. On the palate the wine is fresh, but has deep complexity, showing dark berry fruit, spice, licorice, and great minerality.